

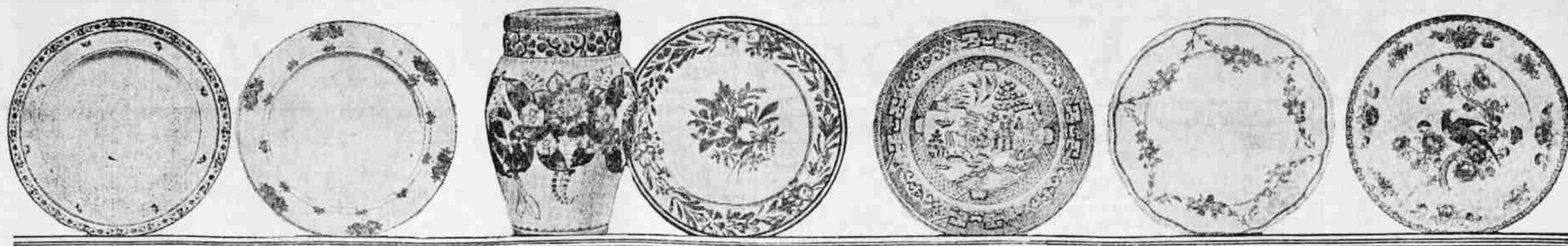
# Magazine Feature Section

## NEW SCARFS

**A** FAD that will recommend itself to the girl at home is the new theater scarf of tulle. These scarfs are nearly three yards long and are finished with heavy silk tassels. They are meant to wrap about the throat in the same fashion as a sport scarf, and should carry out the color scheme of one's frock.

The prettiest ones are the rainbow scarfs. These are actually no more than three layers of malines, which costs but 25 cents a yard.

Pale pink, turquoise blue and delicate lavender are put one on top of the other, and may either be bound with gold braid or simply caught together with silk thread here and there. The ends are gathered and a gold tassel attached, and when the scarf is wrapped about the throat the colors blend in a wonderfully lovely effect.



## The Selection of China and Glassware

## MILADY'S BEAUTY

## WHEN YOU BUY MEATS

BY MRS. KINGSLEY.

**I**N planning out the meat for your market basket, bear in mind the fact that in hot weather all meats (especially the flesh of young animals) fish, shell fish, eggs, milk and cheese should only be used when perfectly fresh and even then should be watched most carefully.

Therefore, buy in small quantities and take extra precautions in the cooking. During great heat, you cannot be too careful in examining your purchase before cooking.

When a joint shows signs of tint, cut off the affected part and make sure that the remainder is quickly washed in vinegar and water and it will be quite sweet.

Because of these summer difficulties, it is just as well to bear in mind the derivation of the much-talked-of ptomaine poisoning. Gruesome as it is, it is better to study it as a preventive measure than to realize it as a painful if not fatal experience. So here it is! The term is derived from the Greek word, ptoma, a corpse, as the poisonous compounds known as ptomaines, are found in dead bodies.

Because of this, but only small meats (veal is at its best now), that can be cooked immediately; fish that, like Caesar's wife, are "above suspicion," smoked and salted meats and fish and eggs which, boiled hard, make substantial salads with mayonnaise dressing and as omelet afford an agreeable vehicle for meat (minced ham), vegetables (corn, tomatoes, mushrooms, etc.) and fruit, as in apricot omelet.

If you are near the water buy fish freely, for many varieties are then at their best, and others are not available at all in the winter except in most inferior form. Due to long distance transportation and cold-storage risks. Therefore, bake bluefish and mackerel and utilize the remnants by moularding them with gelatine.

If wild things are growing near you, blueberries, green grapes or even winter comes you will feel rewarded for having spent the time in gathering and preserving them for the mere cost of the sugar. If properly packed in the containers which come for the purpose, Uncle Sam, for a few cents postage, will transport them right to your home door.

## THE KITCHEN

### Apple Dessert.

Wipe, core and pare six large apples. Put in baking dish. Mix three-quarters cup sugar, three-quarters teaspoon cinnamon, one-quarter teaspoon salt and fill cavities. Add one-quarter cup water and bake until apples are soft, basting frequently with syrup in the dish. Remove from oven, cool slightly and pile meringue on top of each apple. Return to the oven and bake eight minutes. Chill and serve with sugar and cream.

Meringue—Beat whites of two eggs until stiff and add very gradually four tablespoons powdered sugar, then add one-half teaspoon vanilla.

### Italian Beef.

The cheapest cuts of meat can be used for this dish. Get four or five pounds from the neck or any preferred cut, remove all bone, wash and put in baking dish that can be covered. Over the meat put one-quarter teaspoon of salt, a few grains of cayenne, five onions (medium size) cut up and one can of tomatoes, a few whole cloves added if you have them. Put in a slow oven and bake all day. An hour before serving time put macaroni on to cook in boiling water with a little salt. Grease up three-quarters of a cup of cheese and just before serving time, pour the meat on a platter, sprinkle over it the grated cheese, then the gravy which has been thickened, then the macaroni last when it is ready to serve. This is delicious.

### Carrot Croquettes.

Wash and scrape the carrots and cook them in boiling salted water until tender. Drain, mash, add one large tablespoon of softened butter, season with pepper and salt and bind with the beaten yolk of egg. When cold, form into croquettes, dip in beaten egg, roll in crumbs, let stand one or more hours and fry in deep hot fat.

### Beef Scraps With Tomato.

Take pieces of beef left from a roast that are not inviting enough to serve again at the table. Place in the bottom of a granite baking dish, season with salt and pepper and pour over this a quart can of tomatoes, or a can

of tomato soup is even better. Then cover with bread crumbs and dot with butter and bake till golden brown. Fine served with fried potatoes.

### Cheese Balls.

These may be served with any kind of a salad or served with crackers for a light lunch. Mold into a ball with your hands a large teaspoonful of some soft, rich American cheese and press one-half of an English walnut on either side. Place one of these balls and an olive beside the salad on the plate, or on each cracker when serving.

### Vegetable Salad.

Recipe for a vegetable salad which can be used for stuffing either peppers, cucumbers or tomatoes, or take a cabbage and cut a hole and fill in with the contents. Take one-quarter of a good-sized cabbage, one bunch of celery, one cucumber, two tomatoes, red, one green pepper, one-half red pepper, one onion. Chop all very fine and mix with a good mayonnaise dressing and fill any of the above mentioned. This is delicious with cold meat.

### Use for Leftovers.

Cook two tablespoons of butter and one heaping tablespoon of flour together, add one cup meat gravy (left over from dinner) and one cup of milk or cream, and stir until smooth. Then in two cups of cold meat put through the grinder, salt and pepper and cook three minutes. Serve at once. Good on toast.

### Fish Bisque.

A fish bisque is made from one cupful of cold fish minced very fine, one cup of hot milk and a cupful of any white stock. The carcass of a chicken cooked slowly will yield an excellent stock for this purpose. The seasoning consists of a teaspoon of Worcestershire sauce, salt, a dash of cayenne and a teaspoon of chopped parsley.

Put fish, seasoning and stock together in a pan. Mix one tablespoon of flour and the same quantity of butter together and stir into the fish mixture. Cook and then stir in the boiling milk, adding a tablespoon of cracker crumbs.

## A CHEAP BANDING

**A**N elaborate and handsome banding can be made from cheap valencienne lace insertion by running parts of the design in colored mercerized cotton and gilt thread. The figure is not embroidered solidly, as that makes it too heavy, but longer and shorter stitches in over and over effect are used as the flower shape calls for it. One girl made herself five yards of such trimming in a short time. She used two tones of old pink and Alice blue, dull green and reddish brown, combining them to give quite an Oriental effect. The gilt was not used solidly as an outline, merely defining certain parts, sometimes in a running stitch, again in a chain stitch. The outer edges of the insertion were run one edge with the blue with a line of pale yellow below it, and on the other edge with green with the palest pink above. To further improve the appearance of this cheap banding it was made up over cheap white satin ribbon the exact width of the insertion.

## CULTIVATE INDUSTRY

BY EDNA EGAN.

**A** GREAT part of the unhappiness and misery in life can be directly traced back to idleness. It is very true that "Satan finds mischief for idle hands to do" and, worse yet, he finds more misery for idle minds to create. Of course, there are certain sorrows which come to the busy as well as the idle, but work is a panacea for all ills. The busy find relief from their grief in the many tasks waiting to be done. But the idle magnify their misfortunes until their minds are embittered, simply because they do not try to turn their attentions to anything else.

When a man whose business claims every moment of his time is afflicted with misfortune and loss, his grief may be deep and real, but his work must be done anyway. In working hours he has no time to think of his affliction, which otherwise would be constantly in his thoughts, and so in time the edge of his grief is worn away.

Idlers, on the other hand, are not only apt to magnify their real troubles, but to create imaginary ones if there are no real ones to bother them.

Women who are in business themselves seldom come under the head of "misunderstood." The girl who claims that no one understands her true nature is almost always an idler. The girl who earns her own living has no time to know or to care whether any one else understands her or not. It is only the "frivolous" who is always wondering about the "unknown depths" of her character.

The woman who is idle often gives herself up to a sort of semi-invalidism. Plenty of the women who complain constantly of their delicate health have nothing at all the matter with them except an overlong dose of idleness. On the other hand, the girl who has a lively interest in some definite work, who has a decided purpose in life, seldom finds time to give to wondering about her health. Consequently she usually keeps well.

Let us all find something definite to do with our lives. We none of us can have the excuse that there is nothing to take up our time and attention, for life is full of work waiting to be done. With the thousands of poor in every big city, we can turn our attention to charity if nothing else claims us.

## GIRDLES

**G**IRDLES which used to enclose milady's dainty waist are to be found in that region of the reason. They have moved upward, most of them, to give the new high-waisted effect. From this high position they are apt to wander in and out of draperies, often creeping under the full skirt to tie in a part at the front or back of the hem. One pretty girlish had three long loops falling directly under each other, and in the end of each loop was caught a full-blown pink rose. Another girle of sulphur yellow was so completely hidden by the chiffon overwaist that one could only guess at its presence on the dress.

## ODDS & ENDS

**T**HE following is a refreshing disinfectant for a sick room, or any room that has an unpleasant aroma pervading it: Put some fresh ground coffee in a saucer, and in the center place a small piece of camphor gum, which light with a match. As the gum burns it will give off a pleasant perfume. The perfume is very pleasant and healthful—being far superior to pastilles and much cheaper.

**T**AKE two squares of white oil-cloth and lay the surface side together. Then stitch on the machine, making the rows of the stitching of silk thread. Draw the tubes and clip the silk ends. To draw them through, thread a bodkin, run the thread through the looped skein and drop the bodkin through the tube, after which draw the skein through. This holder can be made a convenient size to let merely the tips of the silkateen or silk protrude. It keeps the thread in order and it will not soil.

**F**IVE yards of paper cambric, cut in two strips, two and one-half yards long, will make a suit cover; join by selvages; lap over the other two selvages and button down the front. Cut a flap at the top and button over crosswise, envelope shape. Make a small opening at the top through which the coat hanger or skirt tapes can pass to hang by. It keeps your suit or light dress from the dust and is too light to crush them.

**W**HEN a woman is very tired she will find one of the best processes of refreshing herself is to wring out hot cloths and lay them over her eyes and forehead. A hot-water bag does not act as a substitute for this, and the treatment is a little trouble. The simplest way is to have two cloths and a basin of hot water ready to wring out and replace the one on the head that becomes cool. Fifteen minutes is enough, and the improvement in the physical condition is marked.

**O**NE of the latest things for the nervous woman who is trying to reduce her fractious nerves is the bran bath just before retiring at night. This not only has a soothing effect, but incidentally softens and whitens the skin. To make the bath, buy ordinary bran at a feed store and keep it in a tin box away from mice. Make a bag of cheese-cloth, from twelve to eighteen inches square, and stuff it with bran until about as full as a pine pillow. This bag is put in a bathtub half-filled with warm water and squeezed until the water is brown and bubbly. It is not well to remain in the water longer than five or six minutes, and, if possible, the bath should rest ten minutes and then be massaged. If there is no one to do the massaging one can rub the body thoroughly with a rough towel and knead it with the hands.

**W**HEN ripping a garment up for remodeling or any other purpose or when pulling basting threads, an orange wood stick, such as are sold at any drug store for manicuring the finger nails, will be found a great convenience. It removes the danger of cutting the garment, as is often done when the scissors are used. The thread should be cut, every few stitches, before the work of pulling the threads is begun, and the threads may then be pulled without stretching or pulling the garment out of shape.

**T**HE big bow made of tulle is easily first favorite in the millinery world. It is a boon to women for it may be bought ready made or it can be arranged at

home without the least difficulty. One of these toques was covered with shaded violets, then a butterfly bow made of very dark purple tulle was added, and the toque was finished. The tulle in this case was so dark in color that it almost looked like black. The most elaborate ribbon bows for hat trimming can be made in this way, and they will always look well and professional if they are very firmly tied with strong linen thread. This method of making bows is as economical as it is effective, because the length of ribbon can be untied at any time, slightly moistened and then ironed out, when it will look like a fresh piece of ribbon.

**C**ANNOT something be done about pockets, now the full skirts are quite in? That dreadfully inconvenient handbag is a source of irritation to so many of us, as well as a source of extravagance. We lose our temper, our money, our handkerchiefs and all sorts of other things because in one small bag we have to carry half our worldly possessions. Surely we can have a pocket concealed somewhere in our skirts, and thereby avoid that horrible situation of having to dive into the midst of a lot of things to find one. Generally women have a dozen things to do in one afternoon, and all of them of a different nature, so that the bag must hold many different necessities. Let us, then, have pockets. Men have about seventeen pockets; women might perhaps have two—one for a handkerchief, one for a purse, with a bag with the vanities.

**E**VERY woman who has ever attempted to lay hems on napkins or tablecloths or to hem them after they are laid knows the impossibility of doing them quickly or well if the stiffening is not first removed. One way to get them in proper condition is to rub the linen between the fingers and thumbs along the entire length of the hem. This gets out the stiffness and prevents needles from breaking. Another and better method is before the linen, napkins, particularly, is cut apart wet it along the line of division and for about an inch on each side with a small toothbrush dipped in soap suds. Not only will the thread draw with few, if any, breaks, but the hem can be laid with much greater ease. Never attempt to cut linen by the eye. It takes little more time to draw a thread and that is easily made up by the quickness and accuracy with which the hem is laid. In hemming all table linen fold it over twice to the desired depth of hem, then turn back, crease and overcast neatly on the wrong side. This makes a much neater effect than hemming in the usual way.

**N**OSE bleed is common among children, and, while it seldom reaches an alarming state, nevertheless children are often greatly frightened by it. In treating this complaint try applying a cold cloth at the base of the brain. Stand back of the child and press your hands firmly on the large arteries that run along the edges of the cheek bones. Do not stop the nostrils with cloth or cotton, but allow the blood to flow until naturally checked. Often adults are afflicted with excessive nosebleeding. This is often caused by a severe cold in the head, or by exposure to the sun. Worry will often cause it, and in many diseases, such as fever, the nose will bleed. When black blood flows from the nostrils the trouble is probably due to cold and congestion, and sometimes it is not best to check the flow at once. Drowsy headaches are often relieved by nose bleed. Be careful with children and do not show you are alarmed. By being calm yourself you can quiet the fears of the little one who screams at the sight of blood.